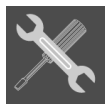


1.	INSTRUCTIONS FOR SAFE AND PROPER USE	30
2.	INSTALLATION	32
3.	DESCRIPTION OF CONTROLS	36
4.	USE OF THE OVEN	44
5.	AVAILABLE ACCESSORIES	45
6.	COOKING HINTS	46
7.	CLEANING AND MAINTENANCE	52
8.	EXTRAORDINARY MAINTENANCE	53

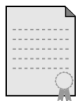


*INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified technician** who must install the appliance, set it functioning and carry out an inspection test.*



INSTRUCTIONS FOR THE USER: these contain user advice, description of the commands and the correct procedures for cleaning and maintenance of the appliance.

1. INSTRUCTIONS FOR SAFE AND PROPER USE

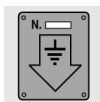


THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE AND THEREFORE MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE OVEN. WE ADVISE CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE OVEN. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR DOMESTIC USES AND CONFORMS TO CURRENT **REGULATIONS IN FORCE**. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTIONS: **COOKING AND HEATING-UP OF FOOD**. ALL OTHER USES ARE CONSIDERED IMPROPER.

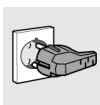
THE MANUFACTURER DECLINES ALL RESPONSIBILITY FOR IMPROPER USE.



DO NOT LEAVE THE PACKING IN THE HOME ENVIRONMENT. SEPARATE THE VARIOUS WASTE MATERIALS AND TAKE THEM TO THE NEAREST SPECIAL GARBAGE COLLECTION CENTRE.



IT IS OBLIGATORY FOR THE ELECTRICAL SYSTEM TO BE GROUNDED ACCORDING TO THE METHODS REQUIRED BY SAFETY RULES.



WHEN LINKING UP TO MAINS BY PLUG AND SOCKET, MAKE SURE THAT BOTH ARE COMPATIBLE AND CONNECT BY MEANS OF A POWER CABLE COMPLYING WITH APPLICABLE REGULATIONS.

NEVER UNPLUG BY PULLING ON THE CABLE.



DO NOT OBSTRUCT VENTILATION OPENINGS AND HEAT DISPERSAL SLITS.



IMMEDIATELY AFTER INSTALLATION CARRY OUT A BRIEF INSPECTION TEST OF THE OVEN, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE SUPPLY AND CALL THE NEAREST TECHNICAL ASSISTANCE CENTRE.

NEVER ATTEMPT TO REPAIR THE APPLIANCE.



ALWAYS CHECK THAT THE CONTROL KNOBS ARE IN THE "ZERO" (OFF) POSITION WHEN YOU FINISH USING THE OVEN.



NEVER PUT INFLAMMABLE OBJECTS IN THE OVEN: THEY COULD BE ACCIDENTALLY LIGHTED AND CAUSE FIRES.



THE I.D. PLATE WITH TECHNICAL DATA, REGISTRATION NUMBER AND BRAND NAME IS POSITIONED VISIBLY ON THE OVEN DOOR FRAME. **THE PLATE MUST NOT BE REMOVED.**



THE OVEN IS DESIGNED FOR USE BY ADULTS. DO NOT ALLOW CHILDREN TO GO NEAR OR PLAY WITH IT.



REPLACED APPLIANCES MUST BE TAKEN TO A SPECIAL GARBAGE COLLECTION CENTRE.



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spares.



2. INSTALLATION

2.1 Electrical connection

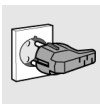


Check that mains voltage and power cable ratings are as per the indications provided on the label attached to the oven door frame.

This label must never be removed.



It is obligatory for the electrical system to be grounded according to the methods required by safety rules.



If a plug and socket connection is being used make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.

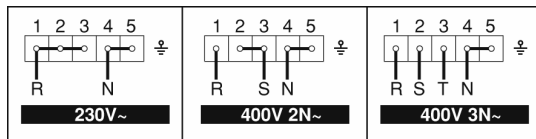
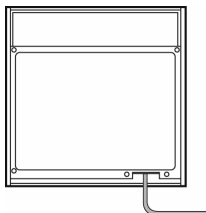


If a fixed connection is being used fit power line with an omnipolar circuit breaker with a contact opening gap equal to or greater than **3 mm** in an easily accessible position in proximity to the oven.

2.1.1 Ovens with top controls

In the ovens with top controls the **power cable is not supplied**. Use a H05RR-F or H05RN-F rubber-sheathed cable making sure that it does not come into contact with any external metal parts of the oven when routing.

Remove rear cover by loosening relevant screws to gain access to the terminal strip. If necessary change jumper configuration as shown in the figure and then connect wires making sure that the earth wire is at least 20 mm longer than the others. Secure power cable to oven by means of the appropriate fitting.





Instructions for the installer

GB



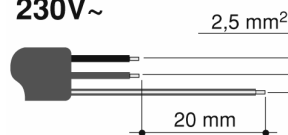
For operation on 230V~: use an H05RR-F / H05RN-F type three-core cable (3 x 2.5 mm²).

For operation on 400V2N~: use an H05RR-F / H05RN-F type four-core cable (4 x 2.5 mm²).

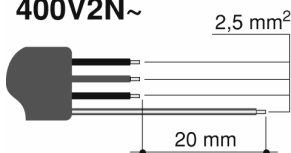
For operation on 400V3N~: use an H05RRF / H05RN-F type five-core cable (5 x 1.5 mm²).

The cable end to be connected to the appliance must be provided with an ground wire (yellow-green) at least 20 mm longer.

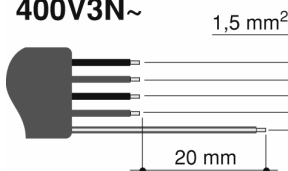
230V~



400V2N~



400V3N~



The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance.

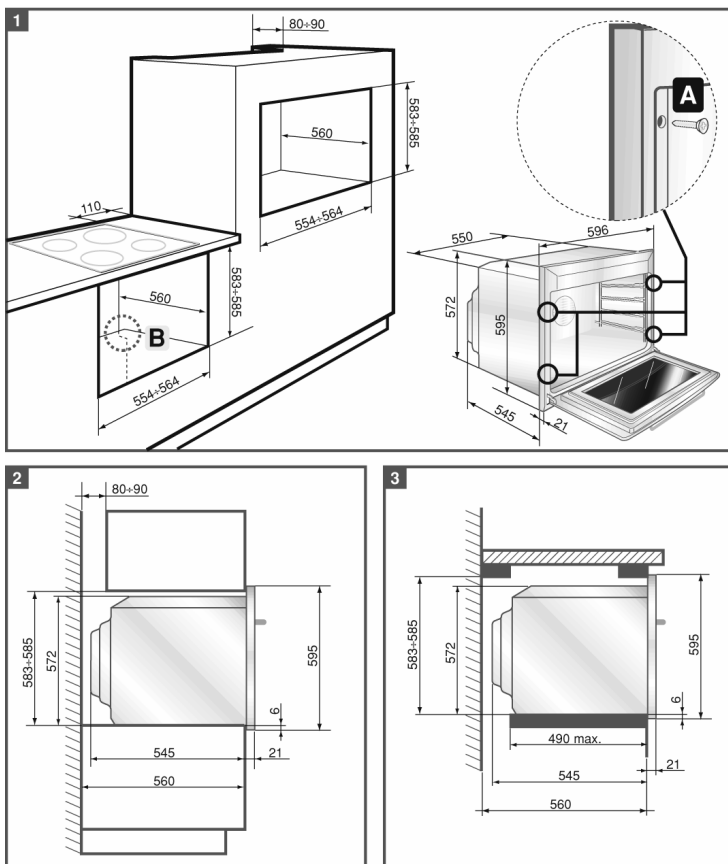


2.2 Mounting the oven

The oven is designed for mounting into any piece of furniture as long as heat-resistant. Proceed according to the dimensions shown in Figures 1, 2 and 3. For installing under a work top, follow the dimensions given in Figure 1-3. For installing under a work top with combined heating plates, ensure a minimum clearance from any side walls of at least 110 mm as shown in Figure 1.

For installing in a column, follow the dimensions given in Figure 1-2 allowing for a clearance of 80 to 90 mm at the top and sides of the column. Tighten the four screws **A** inside the frame to secure (Fig. 1).

For installing beneath a non-integrated top, allow for a rear and bottom clearance as shown in Figure 1 (ref. **B**). See relevant instructions for fitting and securing the cook top.





Instructions for the installer

GB



Never use the oven door to lever the oven into place when fitting.

Avoid exerting too much pressure on the oven door when open.

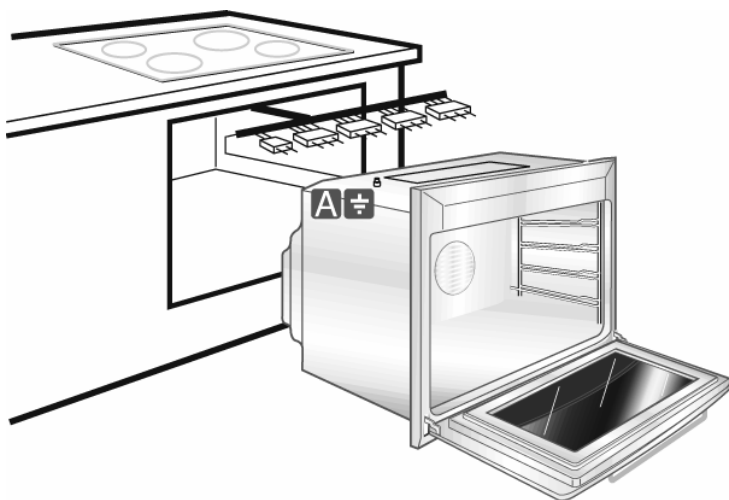


2.3 Connecting the cook top to the oven

Once installed, the cook top must be connected to the oven. Mount the oven allowing enough room for the following operations to be made.

- Connect the earth wire (yellow-green) of the cook top to the earth terminal **A** of the oven (see figure).
- Fit the cook top connectors into the appropriate sockets in the top cover of the oven. Make sure that the colours and symbols of the connectors match those of the oven sockets.
- If the cook top is equipped with a connector for the residual heat indicator, same must be fitted into the free socket on the right side.

The oven can now be fully mounted into the cabinet; make sure that the power cable is properly routed and does not come into contact with parts which may become hot during operation.



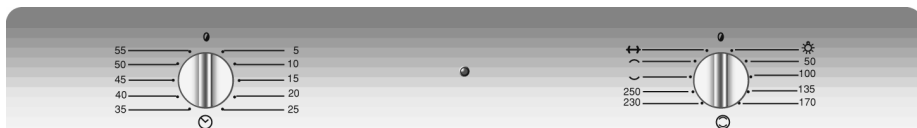


3. DESCRIPTION OF CONTROLS

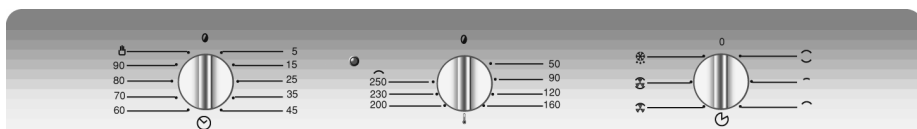
3.1 Front control panel

All the oven controls are grouped together on the front panel.

STATIC MODEL



6-FUNCTIONS MODEL



8-FUNCTIONS MODEL

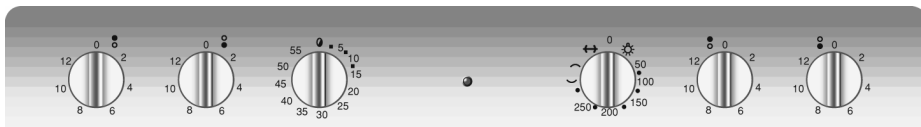




Instructions for the user

GB

STATIC MODEL + COOK TOP CONTROLS

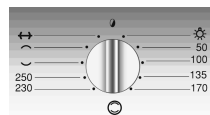


8-FUNCTIONS MODEL + COOK TOP CONTROLS



FUNCTION SWITCH KNOB (static oven)

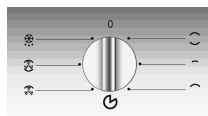
Cooking temperature is selected by turning the knob clockwise to the desired setting, between 50° and 250°C.



This knob permits to select either the bottom (☺) or top (☼) heating element. A further symbol ☼☺ at end of knob rotation permits to turn on the spit motor and the top grill heating element.

FUNCTION SWITCH KNOB (6 functions)

Rotate the knob in either direction to select desired function from the following:



NO FUNCTION SET



UPPER AND LOWER HEATING ELEMENT



GRILL ELEMENT



WIDE GRILL ELEMENT



GRILL ELEMENT + VENTILATION



UPPER AND LOWER HEATING ELEMENT + VENTILATION



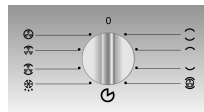
DEFROSTING

Instructions for the user



FUNCTION SWITCH KNOB (8-functions)

Rotate the knob in either direction to select desired function from the following:



NO FUNCTION SET



UPPER AND LOWER
HEATING ELEMENT



GRILL ELEMENT



LOWER HEATING
ELEMENT



UPPER AND LOWER
HEATING ELEMENT +
VENTILATED HEATING
ELEMENT



DEFROSTING



UPPER AND LOWER
HEATING ELEMENT +
VENTILATION



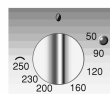
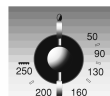
GRILL ELEMENT +
VENTILATION



VENTILATED
HEATING ELEMENT

THERMOSTAT KNOB (multifunction oven)

Cooking temperature is selected by turning the knob clockwise to the desired setting, between **50°** and **250°**C. Maximum temperature in models with front glass panel is **260°**C.



THERMOSTAT INDICATOR LIGHT

When this light comes on, the oven is heating up.
When this light goes out, the preset heating temperature has been reached.

When the light flashes, the temperature inside the oven is steady at the set temperature.





Instructions for the user

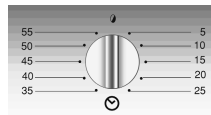
GB

MINUTE COUNTER KNOB

Turn clockwise to wind up the alarm and set to the desired time.

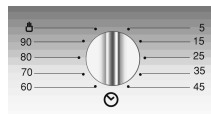
Time is expressed in minutes (maximum 55 minutes).

Adjustment is continuous so that intermediate times between markings can also be set. Alarm activation at end of pre-set time does not turn off the oven (no end of cooking).



TIMER KNOB

Lets you choose manual cooking or the timer with automatic turn-off of the oven when done.



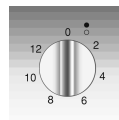
For manual control of cooking time, turn the knob anticlockwise to the symbol .

To set cooking time turn the knob clockwise. The numbers from **5** to **90** correspond to minutes. Adjustment is progressive and intermediate positions between the numbers shown may be used.

At the end of programmed cooking, an audible alarm sounds which goes off automatically after 4-5 seconds.

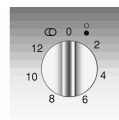
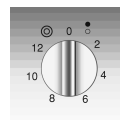
COOK TOP CONTROL KNOB

Permits to adjust cook top heating. Rotate clockwise to set to desired value (**2** to **12**).





COOK-TOP CONTROL KNOB WITH DOUBLE HEATING

Permits to select heating zone in plates with double heating zones.



Rotating the knob clockwise from between **2** to **12** heats the inner zone within the small diameter.

Setting knob to  or  and releasing it (knob returns to **12**) causes both zones to be heated. To adjust heat intensity, turn the knob anticlockwise to the desired value.

To return to heating inside the inner zone only, set knob first to **0** and then to any value between **2** and **12** as desired.



3.2 Electronic programmer



LIST OF FUNCTIONS

	MINUTE-COUNTER KEY
	END-OF-COOKING KEY
	COOKING TIME KEY
	TIME BACK KEY
	TIME FORWARD KEY
	MANUAL OPERATION KEY

3.2.1 Clock adjustment

When using the oven for the first time, or after a power failure, the display flashes regularly and indicates **0:00**. To stop flashing, press key on the display. By pressing keys **-** or **+** each single press changes the time by 1 minute either up or down.

Press one of the two keys until the right time appears.



Before setting the programmer activate the desired function and temperature.





3.2.2 Semiautomatic cooking



Use this setting for automatic oven switch-off at the end of cooking time.



Instructions for the user

GB





By pressing key , the display lights up, showing ; keep the key pressed and at the same time, press keys  or  to set the cooking time.




Release key  to start the programmed cooking time count. The display will now show the right time together with symbols **A** and .





3.2.3 Automatic cooking



Use this setting to automatically start and stop the oven.

By pressing key , the display lights up showing ; keep the key pressed and at the same time, press keys  or  to set the cooking time.


By pressing key , the sum of the right time + cooking time will appear; keep the key pressed and at the same time, press keys  or  to regulate the end of cooking time.

Release key  to start the programmed count and the display will show the right time together with symbols **A** and .




After setting, to see how much cooking time is left, press key ; to see end of cooking time, press key .

3.2.4 End of cooking


When cooking is over, the oven will automatically switch off and, at the same time, an intermittent alarm will sound. After switching off the alarm, the display will once again show the right time together with the symbol , indicating that the oven has returned to manual operation mode.

3.2.5 Adjusting alarm volume

The acoustic alarm has three different settings. These can be operated, while the alarm is sounding, by pressing key .



3.2.6 Switching off the alarm

The alarm switches off automatically after seven minutes. It can be manually turned off by pressing key .










3.2.7 Minute-counter


The programmer can also be used as a simple minute counter.



The use of the minute-counter will not interrupt oven operation at the end of the set time.

By pressing key , the display shows ; keep the key pressed and at the same time press keys  or . By releasing the key , the programmed count starts and the symbols  and  appear on the monitor.






After programming the minute-counter, the display will show the right time. to display remaining time, press key .





Wrong settings are prevented logically (e.g., any conflict between end of cooking time and a longer time will not be accepted by the programmer).

3.2.8 Cancellation of set data

Once the programme has been set, keep the key of the function to be cancelled pressed, while at the same time  is reached by means of variation keys  or . Time cancellation will be considered as end-of-cooking time by the programmer.

3.2.9 Changing the set data

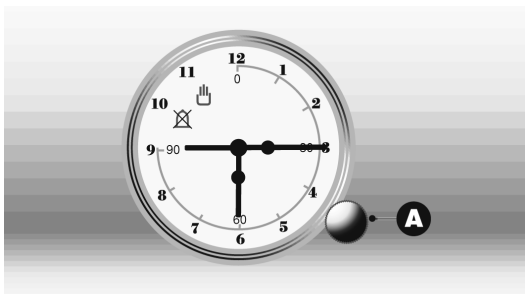
The cooking data entered can be changed at any time by keeping the function key pressed and at the same time adjusting the keys  or .



Instructions for the user

GB

3.3 Clock + timer with end of cooking



Permits to select manual cooking or to set timer and cooking time.



*Always rotate the small knob **A** **ANTICLOCKWISE**.*




Select function and cooking temperature before setting cooking time.

3.3.1 Adjusting the clock

To adjust to correct time, **PRESS** and rotate the small knob **A** anticlockwise.

3.3.2 Manual cooking

For manual cooking, rotate small knob **A** anticlockwise until pointer is aligned with .


3.3.3 Setting cooking time

To set cooking time, rotate small knob **A** anticlockwise to the desired length of time (maximum 90 minutes).

3.3.4 End of cooking

At end of cooking the oven turns off automatically and the alarm starts sounding.


3.3.5 Muting the alarm


To mute the alarm turn small knob **A** anticlockwise until pointer is aligned with .



4. USE OF THE OVEN




In the models equipped with electronic programmer before using the oven make sure that the electronic programmer displays the  symbol (see "3.2.1 Clock adjustment").

In the models equipped analog programmer (see "3.3.2 Manual cooking") and with timer knob make sure that the pointer is aligned with .

4.1 Warnings and general advice

Before using the oven for the first time, pre-heat it to maximum temperature (250°C) long enough to burn any manufacturing oily residues which could give the food a bad taste.

In the models featuring an electronic programmer, a power failure causes the display to start flashing at regular intervals and the  symbol to appear. To re-adjust, see "3.2 Electronic programmer".



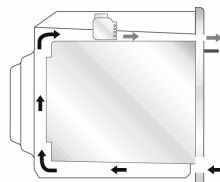
To prevent any steam in the oven creating problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. To access food, always leave the door open as short a time as possible to prevent the temperature in the oven from falling and ruining the food.




4.2 Cooling system

The oven is equipped with a cooling system which automatically comes on upon the oven being turned on.

Fans cause a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.



4.3 Oven light

To turn on the oven light in models with static oven, rotate the temperature knob clockwise to the first setting aligned with the lamp symbol (). The light will remain on throughout entire oven operation.

In the multifunction models, the inside oven light may be turned on by simultaneously rotating the function selector knob and the timer knob. When the oven is not working, the light comes on by simply opening the door.



Instructions for the user

GB

5. AVAILABLE ACCESSORIES

The oven features **4 support** positions for plates and racks of different height.



Some models do not feature all accessories.

Grill: useful for holding cooking vessels.

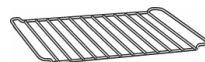
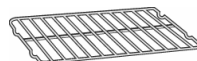
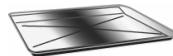


Plate grill: for placing above plate for cooking foods that might drip.



Oven plate: useful for catching fat from foods on the grill above.



Pastry plate: for baking cakes, pizza and oven desserts.



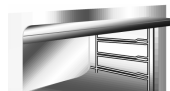
Spit frame (in models with static oven only): to be mounted in the oven guides before fitting the spit.



Spit (in models with static oven only): suitable for cooking whole chickens, sausages and any other food requiring even cooking on all surfaces.



Top guard: suitable for preventing overheating of the control panel when cooking with door open.



Chromium-plated tubular gripper for removing hot racks and plates from the oven.



Accessories available on request

Original accessories may be ordered from any Authorised Service Centre.



6. COOKING HINTS

6.1 Traditional cooking (multifunction models)

FUNCTION SWITCH	
THERMOSTAT SWITCH	50 ÷ 250°C



This traditional cooking method, in which heat comes from above and below, is suitable for cooking food on a single level. You have to pre-heat the oven until the set temperature is reached. Place the food in the oven only after the thermostat indicator light has turned off. very fatty meats may be put in when the oven is still cold. Put frozen meat in immediately, without waiting for it to thaw. The only precaution you need to take is to set the temperature about 20°C lower and cooking time about 1/4 longer than you would for fresh meat.

6.2 Hot-air cooking (multifunction models)

FUNCTION SWITCH	
THERMOSTAT SWITCH	50 ÷ 250°C



This system is suitable for cooking on several levels, including different types of food (fish, meat etc.), without the tastes and smells mingling. Air circulation in the oven ensures a uniform distribution of heat. Pre-heating is not necessary.



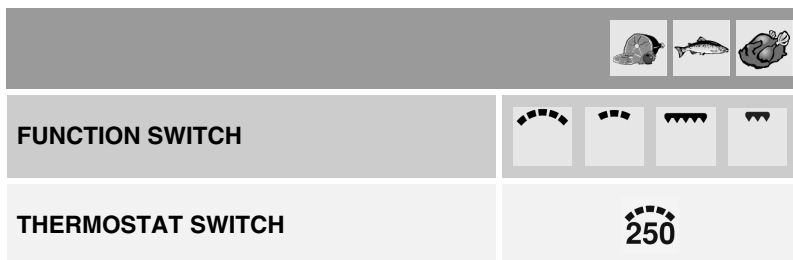
Multiple cooking is possible as long as the cooking temperature of the different foods is the same.



Instructions for the user

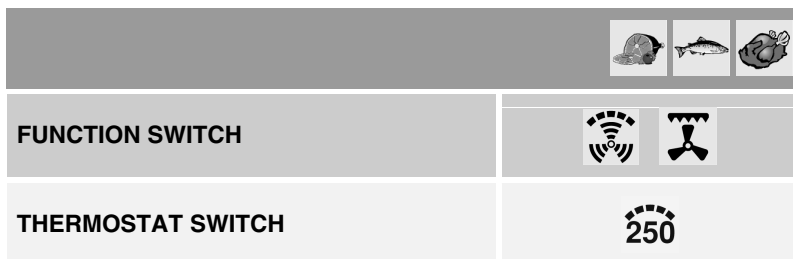
GB

6.3 Grill cooking



- ④ Permits rapid browning of foods. You are advised to place the pan in the highest guide. For short-term cooking of small quantities, place the grid in the fourth guide from the bottom. For long-term cooking and grills, put the grid in the lowest guide in accordance with the size of the pieces.
- ③ If the oven door is kept open during grilling, extract the upper protection about 15 cm to avoid overheating the front control panel.
- While cooking with the oven door open, a great deal of heat will come out: **keep children away from the oven.**

6.4 Hot-air grilling (multifunction models)








- ④ Ensures uniform heat distribution with greater heat penetration into the food. Food will be lightly browned on the outside and remain soft inside.
- ③ **Keep the oven door closed during cooking. Heating up time must not exceed 60 minutes.**

Instructions for the user



6.5 Delicate cooking (in some models only)

		  		
FUNCTION SWITCH		 		
THERMOSTAT SWITCH		50 ÷ 250°C		



①

Ideal for pastries and cakes with wet covering and little sugar and damp desserts in moulds. Excellent results can also be achieved in completing cooking at the bottom and with dishes requiring heat in the lower area in particular. The plate is best inserted at bottom level.

6.6 Defrosting (multifunction models)

		     					
FUNCTION SWITCH							
THERMOSTAT SWITCH IN POSITION		0					



③

The flow of air produced by the fan ensures quicker defrosting. The air circulating inside the oven is at room temperature.



The advantage of defrosting at room temperature is that it does not alter the taste and appearance of the food.



Instructions for the user

GB

6.7 Spit roasting (models with static oven)



THERMOSTAT SWITCH



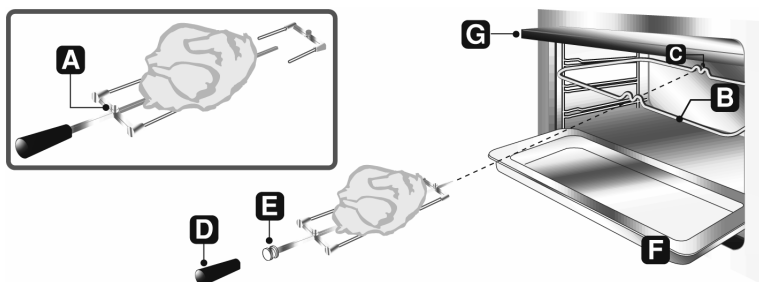
Prepare the food on the spit rod and block fork screws **A**. Insert the frame **B** in the third level from the bottom. Remove handle **D** and position the spit rod so the pulley **E** remains guided on frame **B**. Completely fit frame **B** until the tip of the spit rod fits into hole **C** on the back wall of the oven. Position a tray **F** on the bottom of the oven and pour in a small quantity of water to prevent smoke.

During cooking the oven door may be left open. In this case extract upper protection **G** about 15 cm to avoid overheating of the front control panel.

While cooking with the oven door open, a great deal of heat will come out: **keep children away from the oven.**



It is normal for the thermostat light to flash during cooking. This indicates the temperature inside the oven is regular.



During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.



6.8 Recommended cooking table

Cooking times, especially meat, vary according to the thickness and quality of the food and to consumer taste.

TRADITIONAL COOKING



	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES (*)
FIRST COURSES			
LASAGNE	2 - 3	210 - 230	30
OVEN-BAKED PASTA	2 - 3	210 - 230	40
MEAT			
ROAST VEAL	2	170 - 200	30 - 40 / KG.
ROAST BEEF	2	210 - 240	30 - 40 / KG.
ROAST PORK	2	170 - 200	30 - 40 / KG.
CHICKEN	2	170 - 200	45 - 60
DUCK	2	170 - 200	45 - 60
GOOSE - TURKEY	2	140 - 170	45 - 60
RABBIT	2	170 - 200	50 - 60
LEG OF LAMB	2	170 - 200	40 - 50
FISH	1 - 2	170 - 200	ACCORDING TO DIMENSIONS
PIZZA	1 - 2	210 - 240	40 - 45
DESSERTS			
SHORT PASTRY	1 - 2	170 - 200	15 - 20
CIAMBELLA	1 - 2	165	35 - 45
BRIOCHES	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30
PARADISE CAKE	1 - 2	170	60
APPLE CAKE	1 - 2	190	60
RICE CAKE	1 - 2	180	60

(*) = WITH PREHEATED OVEN

GRILLING



	LEVEL FROM BELOW	TIME IN MINUTES	
		FIRST SURFACE	SECOND SURFACE
PORK CHOPS	4	7 - 9	5 - 7
FILLET OF PORK	3	9 - 11	5 - 9
FILLET OF BEEF	3	9 - 11	9 - 11
LIVER	4	2 - 3	2 - 3
VEAL ESCALOPES	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGES	4	7 - 9	5 - 6
MEAT-BALLS	4	7 - 9	5 - 6
FISH FILLETS	4	5 - 6	3 - 4
TOAST	4	2 - 4	2 - 3



Instructions for the user

GB

HOT-AIR COOKING



	LEVEL FROM BELOW	TEMPERATURE (°C)	TIME IN MINUTES
FIRST COURSES			
LASAGNE	2	190 - 210	20 - 25
OVEN-BAKED PASTA	2	190 - 210	25 - 30
CREOLE RICE	2	190 - 220	20 - 25
MEAT			
ROAST VEAL	2	150 - 170	65 - 90
ROAST PORK	2	150 - 160	70 - 100
ROASTED BEEF	2	160 - 170	65 - 90
FILLET OF BEEF	2	160 - 180	35 - 45
ROAST LAMB	2	130 - 150	100 - 130
ROAST BEEF	2	170 - 180	40 - 45
ROAST CHICKEN	2	170	70 - 90
ROAST DUCK	2	160 - 170	100 - 160
ROAST TURKEY	2	150 - 160	160 - 240
ROAST RABBIT	2	150 - 160	80 - 100
ROAST HARE	2	160 - 170	30 - 50
ROAST PIGEON	2	140 - 170	15 - 25
FISH	2 - 3	150 - 170	ACCORDING TO DIMENSIONS
PIZZA	2 - 3	210 - 240	30 - 50
BREAD	2 - 3	190 - 210	40
TOAST	1 - 2	220 - 240	7
DESSERTS			
CIAMBELLA	2 - 3	150 - 170	35 - 45
FRUIT CAKE	2 - 3	170 - 190	40 - 50
BRIOCHES	2 - 3	160 - 170	40 - 60
SHORT PASTRY	2 - 3	170 - 180	20
RICE CAKE	2 - 3	170	60
APPLE CAKE	2 - 3	180	60
PARADISE CAKE	2 - 3	160	60



7. CLEANING AND MAINTENANCE



Before performing any operations requiring access to powered parts, switch off the power supply to the machine.

7.1 Cleaning stainless steel



To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

7.1.1 Ordinary Daily Cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.

How to use: pour the product on a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or deerskin.

7.1.2 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products for steel, and a wooden or plastic tool if necessary.

Rinse thoroughly and dry with a soft cloth or deerskin.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.



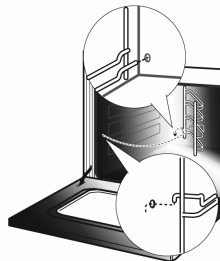
7.2 Cleaning of the oven (without self-cleaning panels)



For best oven upkeep clean regularly after having allowed to cool. Take out all removable parts.



①
②
③



- Clean the oven grill and side guides with hot water and non-abrasive detergent. Rinse and dry.



Instructions for the user

GB

- Clean the internal walls of the oven with a soft ammoniac-soaked cloth. Rinse and dry. If there are still stains or drops, place a damp ammoniac-soaked cloth on the bottom of the oven, close the door and after a few hours wash the oven with hot water and liquid detergent. Rinse and dry.

7.3 Door glass

The door glass should always be kept clean. Use absorbent kitchen paper to clean. In case of tough spots, clean with a damp sponge using regular detergent.

8. EXTRAORDINARY MAINTENANCE

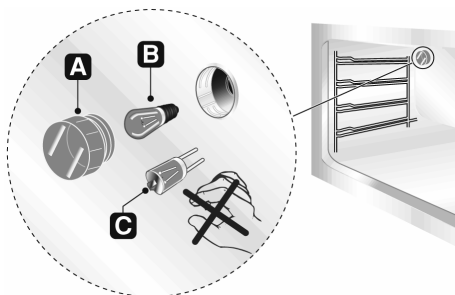
The oven may require extraordinary maintenance or replacement of parts subject to wear such as seals, bulbs, and so on. The following instructions describe how to carry out these minor maintenance operations.



Before any intervention, disconnect the power supply of the device.

8.1 Replacement of light bulb

Remove the bulb protector **A** by turning anticlockwise and change bulb **B** (in the 8-function model with front glass panel change the halogen bulb **C**) with a similar one. Re-fit the bulb protector **A**.





Only use oven bulbs (T 300°C).

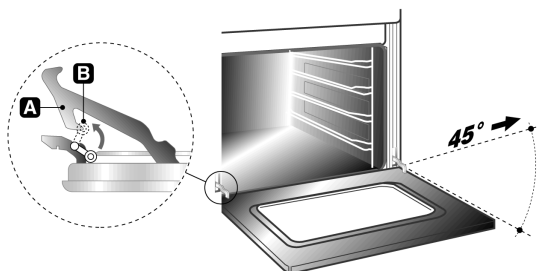
8-functions model with glass front panel

The standard bulbs are halogen: **do not touch them directly with your fingers**. Use insulation to protect your hand.

Use only bulbs that are available at authorised service centres.

8.2 Removing

Hold the door on both sides with both hands near hinges **A** and raise levers **B**. Lift up the door forming an angle of about 45° and remove. To refit, slide the hinges **A** in the grooves, drop the door and release levers **B**.



8.3 Oven door seal

To permit thorough cleaning of the oven, the seal may be removed. Before removing the seal, take off the door as described above. Once the door has been taken off, lift the tabs at the corners as shown in the figure.

After cleaning, refit the seal with the longer side horizontal and insert the tabs into the appropriate holes starting from the top ones.

